2019 Celebration Western Set Dinner Menu A

Vodka Lime Scallop Ceviche with Avocado Tartar
伏特加青檸生帶子片伴牛油他他

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Cream of Wild Mushroom Soup with Crispy Parma Ham
香脆帕爾馬火腿野菌忌廉湯

***

Roasted Australian Beef Rib Eye
New Potato, Grilled Vegetables and Veal Jus
燒澳洲牛肉眼扒
燒新薯及烤時蔬配牛仔肉汁

Or

Seared Seabass Fillet
Mashed Potato, Grilled Vegetables and Lemon Butter Sauce
香煎海鱸魚柳
香滑薯蓉及烤時蔬配檸檬牛油汁

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Chocolate Brownie with Vanilla Ice Cream
朱古力布朗尼伴雪呢拿雪糕

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Freshly Brewed Coffee or Fine English Tea
香濃咖啡或英式紅茶

**HK$620 plus 10% service charge per person including unlimited supply of
soft drinks, fresh orange juice and house beer during dinner for 3 hours**

•Please advise the choice of main-course 7 days prior event

2019 Celebration Western Set Dinner Menu B

Iberico Ham with Sweet Melon
西班牙黑毛豬火腿伴甜瓜

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Lobster Bisque with Cognac
干邑龍蝦湯

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Braised Australian Wagyu Beef Cheek
Truffle Mashed Potato and Seasonal Vegetables
燴澳洲和牛面頰
黑松茸薯蓉及時蔬

Or

Seared Halibut Fillet
Mashed Potato, Grilled Vegetables and White Wine Dill Sauce
香煎鰈魚柳
香滑薯蓉，烤時蔬配香草白酒汁

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Pot De Crème with Fresh Berries
法式燉蛋伴鮮雜草莓

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Freshly Brewed Coffee or Fine English Tea
香濃咖啡或英式紅茶

**HK$800 plus 10% service charge per person including unlimited supply of
soft drinks, fresh orange juice and house beer during dinner for 3 hours**

•Please advise the choice of main-course 7 days prior event

2019 Celebration Western Set Dinner Menu C

Boston Lobster, Asparagus, Green Apple
With Honey Lime Vinaigrette
波士頓龍蝦，蘆筍，青蘋果配蜜糖青檸油醋

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Crab Meat and Zucchini Bisque with Scallop
蟹肉意大利瓜濃湯配帶子

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Dry Aged US Angus Beef Sirloin
Grilled Asparagus, Lyonnaise Potato and Veal Jus
熟成美國安格斯西冷
烤蘆筍，洋蔥炒薯片配牛仔肉汁

Or

Seared Sliver Cod Fillet
Grilled Asparagus, Mashed Potato with Truffle Cream Sauce
香煎銀鱈魚柳
烤蘆筍及薯蓉配黑松茸忌廉汁

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Warm Chocolate Pudding with Hazelnuts Mascarpone Ice-cream
暖心朱古力布甸伴榛子意式乳酪雪糕

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Freshly Brewed Coffee or Fine English Tea
香濃咖啡或英式紅茶

**HK$900 plus 10% service charge per person including unlimited supply of
soft drinks, fresh orange juice and house beer during dinner for 3 hours**

•Please advise the choice of main-course 7 days prior event